

# Brewin' with Briess

MARCH-APRIL 2000

VOLUME 5, ISSUE 2



You'll want to make sure you get to Milwaukee in plenty of time for this year's Institute for Brewing Studies' National Craft Brewers Conference and BrewExpo America, April 26-29. That's so you'll be able to enjoy special activities planned by Briess on Tuesday, April 25 (see stories this page). And don't forget about the IBS bus tours on Saturday, April 29!

Also—look us up in **BOOTH #408**—we've got something special planned for each of the three trade show sessions!

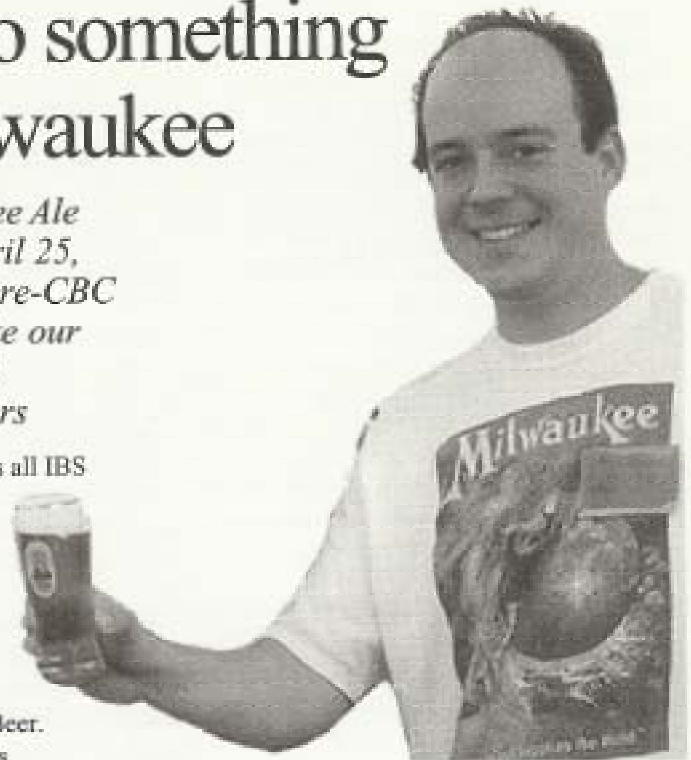
See you there, or should we say, here!

Brewin' with Briess is published six times a year by Briess Malting Company for our customers and friends in the brewing industry. Please send address changes to: Brewin' with Briess, PO Box 226, Chilton, WI 53014, or call us at (800) 657-0806. [www.briess.com](http://www.briess.com)

## We're up to something fun in Milwaukee

*Join us at the Milwaukee Ale House on Tuesday, April 25, from 7-9 p.m. for our pre-CBC Briess Hospitality—take our shuttle bus to and from conference headquarters*

Briess Malting Company invites all IBS National Craft Brewers Conference and BrewExpo attendees to our third annual Briess Hospitality. It's the perfect place to visit with friends you haven't seen for awhile—and, of course, to sample some great Ale House Beer. Head brewer Jim Olen, in fact is



**Jim Olen**

Milwaukee Ale House

*See Hospitality, page 2*

Briess Malting Company is inviting all IBS National Craft Brewers Conference and BrewExpo attendees to tour our malthouse in Chilton on **Tuesday, April 25**, the day before the April 26-29 show in Milwaukee. We have two buses to shuttle visitors from Milwaukee to Chilton. One leaves the conference

*See Chilton, page 2*

*Kick off the IBS conference with a homecooked meal, Wisconsin craft beer and a tour of the most unique malting operation in the United States at Briess Malting Company in Chilton, Wisconsin*

# Briess Malting Co.



Proud to be part of Wisconsin's Great Northern Landscape  
Craft Brewers Conference, Milwaukee, April 26-29, 2000

## Medal winners respond

# GABF stories to warm your wort

So many 1999 GABF medal winners responded to a survey we sent them after this past year's event that we didn't have room for all the responses in the last edition of *Brewin' With Briess*. So here are some more stories from them.

Again, congratulations to all the 1999 GABF medal winners!

### **Pumphouse Brewery, Colorado**

Craig Taylor won a gold for *Igniter Pale Ale* in the American Style Pale Ale Category.

"I've been working on the recipe for a couple of years, trying to achieve just that right balance of body and sweetness to offset any harsh bitterness associated with the hop schedule. Originally developed as an IPA, but purposefully toned down on the bittering hops. I wanted an IPA style that was very drinkable for the average

## Hospitality ..... (from page one)

brewing a special beer just for the occasion. We're keeping his brew a secret—so you'll just have to be a guest at our hospitality to find out what it is!

We look forward to seeing you there!

## Chilton ..... (from page one)

headquarters at 9:30 a.m., the second at 11:30 a.m. At Chilton we'll serve you a homecooked Wisconsin-style meal and specialty beers from throughout the state and, of course, give you a personally guided tour of our malting operating.

Since seating is limited, please call us at (920) 849-7711 to reserve seats for you and others in your party who wish to attend.

If you choose to drive to Chilton yourself, please give us a call and let us know how many will be here for planning purposes (we want to make sure we have enough malted milk balls for everybody!).

We're looking forward to seeing you in Milwaukee and hope you can visit us in Chilton.

Longmonter. When the local homebrewers started showing up just for 'Igniter,' I knew I was on to something!"

### **Bob's House of Brews, Michigan**

"My first GABF medal and the first medal for Great Lakes Brewing Company was a gold medal for the Dortmunder in 1990," explained Dennis Holland whose *Das Dort* won the silver in the European-Style Pilsener category.

"My first GABF medal at the Leavenworth Brewery in Washington state was a silver for a Bohemian Style Pilsener in 1994. Now my first GABF medal for Bob's House of Brews is for a Dortmunder lager. The funny thing is that I'm a hoppy ale lover."

### **Minocqua Brewing Co., Wisconsin**

"The idea for this beer came to me in a dream," wrote brewer Rick Mayer who won the gold for his *Island City Wild Rice Lager* in the Specialty Beers category. "Even the original name (manoomin), the Ojibwey name for wild rice. I'm not sure if this means anything, but it worked out well for us!"

### **Waterloo Brewing Co., Austin, Texas**

Brewers Steve Anderson and Julie Thompson teamed up to win a gold in the Belgian and French-Style Specialty Ales category for *Waterloo Grand Cru*. Steve wrote, "This was a finished, filtered Belgian triple which we isolated in a tank and contaminated with *brettanomyces* wild yeast and *lactobacillus* bacterium in order to create lactic acid sourness. It was then 'fed' fresh wort three times in order to continue souring. It worked."

### **New South Brewing Co., S.C.**

David Epstein of New South Brewing in Myrtle Beach, South Carolina, won the gold medal for *New South Oktoberfest* in the American Style Amber Lager category. His comments were short and sweet but said a lot. "This was the first batch of Oktoberfest from our brewery." Good going, David!

### **Titanic Brewing Co., Florida**

Brewer R. James Ray brought home a bronze for *Captain Smith's Rye* in the Specialty Beer category. He wrote, "This beer was almost excluded from our start-up line of beers because none of the owners



David Epstein of New South Brewing Co. won a gold medal.



Steve Anderson of the Waterloo Brewing Co. accepts the gold medal from Charlie Papazian.

had tried a rye beer before. It has been one of our best sellers from the beginning."

### **Great Basin Brewing Co., Nevada**

"No funny stories (sorry!). I just want to reiterate that an underappreciated aspect of this kind of specialty brew is the quality of the base beer," wrote veteran brewer Eric McClary of Great Basin Brewing Co. who won a gold medal in the Herb & Spice Beer category for *Cerveza Chilibeso (a kiss of chili)*. "Briess 2-Row and Carapils® provide enough malty dextrins for good balance and mouthfeel, while maintaining a light enough flavor to showcase the jalapeno chili."

Thanks, Eric, and congratulations on your brewing success!

# American Beer Month is for all styles of beer

*Brew with domestically produced Briess malt for a truly All-American beer*

With the help of its brewery members and state brewers guilds, the Institute for Brewing Studies has named July as American Beer Month. This national promotional campaign is designed to raise awareness of the variety and quality of American craft beers.

As a domestic producer of base and specialty malts, Briess Malting Company plans to be actively involved in American Beer Month. And there's no better time than now to start planning for it.

How about brewing a truly All-American beer using All-American produced malt? Our technical service representatives can help you develop a new recipe, or reformulate a popular style you brew using all-Briess malt.

This All-American brew is a great beer to serve in honor of American Beer Month. As an added bonus, your consumers can be reminded that drinking American-brewed beer also supports American farmers, suppliers to the brewing industry and a host of American workers who are involved in the beer industry—from truck drivers to cashiers to chemists and more.

As an added bonus, we'll supply you with colorful table tents to display in your brewpub or give to establishments serving your beer during American Beer Month. The table tents will promote your All-American beer brewed with 100% American made Briess Malt, highlight American Beer Month and salute the many people involved in the American beer industry.

*Taste some great American brewed beers at the Briess booth (#408) during the opening reception of the CBC BrewExpo on Wednesday, April 26, from 5-8 p.m.*

*Belgian White, Scottish Ale, Kolsch—you name it, Americans brew it with domestic ingredients*

From traditional to totally new, beers of all styles are being brewed to perfection by American brewers using domestic ingredients.

Allagash White, the flagship beer of Allagash Brewing Company in Portland, Maine, is a shining example of this. Owner and brewer Rob Tod, in fact, won the gold medal in the Belgian Style White/Belgian Style Wheat category at the World Beer Cup Awards last year, beating out the De Kluis Brewery of Hoegaarden, Belgium, long considered the master of that renowned brewing technique.

Rob said he chose Belgian style to brew when he opened his brewery in 1995. "I've always loved Belgian styles ales. And it's fun to brew beers that are a challenge—and Belgian styles are a challenge," he explained. There are also many Belgian styles and unique presentations to accompany them, Rob continued. "This gives us the opportunity to brew different styles of beer." Recently, in fact, they released two bottled conditioned styles—Allagash Double Reserve and Allagash Triple Reserve.

Besides brewing excellent beer, Rob has also spent considerable time educating consumers about crafted beer. "It has really paid off," he said. "Five years ago when we released our flagship Allagash White it did surprise a lot of people that it was cloudy—unfiltered. We don't get that reaction much anymore. People are more educated and accustomed to that—and look for it now. In the last year or so we've seen a lot of raised awareness for that style of beer."

And while Allagash Brewing Company is dedicated to crafting Belgian styles, it is brewing almost solely with domestic ingredients.

"One of the things I wanted to do since we started is use as many domestic products as possible. We import very few actual ingredients." Rob said he has been very pleased with the quality, variety and consistency of the domestically produced ingredients he uses.

Briess is proud to be associated with Allagash Brewing Company and a part of the American craft brewing industry. Cheers!

## Wisconsin Governor Thompson recognizes Chilton Malting Division

Briess Malting Company was presented a Century Club Award by Governor Tommy G. Thompson during a special awards banquet on February 10 in Madison. On hand to receive the award were company President Roger C. Briess and Executive Vice President and General Manager Carl Siebert.

The Governor's Century Club Award recognizes Wisconsin companies celebrating 100 years in business. Briess Malting Company, Chilton, was one of 34 compa-

nies receiving the award this year.

A group of Chilton business organized the Chilton Malting Company on November 27, 1900. Fourteen months and 1,145,000 bricks later, the malthouse and elevator were operational.

In 1978 Chilton Malting Company became an operating division of Briess Industries. Today the Chilton malthouse is one of two Briess Malting Company facilities producing base and specialty malts for the brewing industry.



Roger Briess accepts an award from Wisconsin Governor Tommy Thompson (far right) for the 100th anniversary of the Chilton Malting Division. Also pictured are (far left) Wisconsin State Assembly Rep. Alvin Ott and Briess General Manager Carl Siebert.



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*"Malts that have stood the test of time"*

## A malt a month

If the thought of brewing an American style wheat beer for the upcoming summer months appeals to you, we have a great recommendation for you.

■ **March**—Briess **White Wheat or Red Wheat Malt** provides a modified (malty) flavor not obtainable with raw wheat. In addition, both White and Red Wheat Malt contribute to foam production and foam stability. Used in the production of weizenbier and weiss bier, wheat malt is a necessary ingredient for

brewers adhering to the Reinheitsgebot, Germany Purity Law.

For weizenbier, use 51-72% Wheat Malt, for weiss bier, use 25-35% Wheat Malt. As many experienced wheat beer brewers can attest, using a higher percentage of Wheat Malt may cause slow lautering times due to its lack of husk. To avoid a stuck run-off, have some rice hulls ready to add to the mash.

A wonderful characteristic of wheat malt is its ability to improve foam production and foam stability in all styles of beer. Use 0.5 - 1.5% in every batch without adding any flavor or color characteristics.

■ **April**—Still not getting enough foam retention? Briess has been producing **Carapils® Malt** for the brewing industry since the 1950s. Its main purpose is to add body, foam retention and beer stability without influencing color or flavor. At 1.5 °L, Carapils may be used with or without other specialty malts, and to upgrade all types of light colored beers and ales including low- and no-alcohol beers. The non-fermentables contained in Carapils are very advantageous in balancing body and flavor of dark colored beers and ales, as well. Use 5-20% in a light colored beer, or 2-10% in a dark colored beer.

## Tips from the techs: Flakes—handle and store with care

Because Briess Pregelatinized Brewers Flakes™ can be added to the mash without first using a cereal cooker, they make a wonderful brewing companion for breweries with equipment or time limitations. Available in five grains (barley, corn, oats, rice and rye), Briess flakes can be used with either single or multiple temperature infusion.

And while the applications and positive contributions of each flake are many, as many brewers know, flakes can also create their own problems in the brewhouse. Too much in the mash can

lead to lautering problems, and—as this article addresses—flaked products have a very short shelf life.

Flaked oats require the most careful handling of all flaked products.

With a shelf life of three months, flaked oats have the potential of becoming rancid if stored longer than three months. In addition to the flakes becoming dry and brittle, potentially causing lautering problems, the rancidity would definitely affect the flavor of any brew. Fortunately, rancidity is something you can test for yourself using just your nose. So if you have flaked oats that have gone beyond

their three-month shelf life, smell them well before considering adding them to your mash.

The other Briess flaked products have a shelf life of six months. Older than that and they'll become dry and brittle, again increasing the possibility of lautering problems.

Optimum storage of all flaked products is in the low 70's, in a dry location.

And you never want to double stack pallets of Briess flakes because they are fragile and need to be handled as little as possible.